



Wiener Trilogie 2017



Vintage: An average winter was followed by a very mild March, which led to a dangerously early sprouting. However, the April was below average cool, so the expulsion was very slow, unfortunately again with slight frost damage in the sensitive varieties Chardonnay and Zweigelt. But significant less than in the frosty year 2016. In this year we first start to burn straw bales in the vineyards to protect the vines. The damage could so keep low. May and also June showed early summer friendliness and ensured a trouble free flowering in the first half of June. The precipitation was rare and little extensive and so we came in a rather hot summer with little rain. Annual Rainfalls saved the vines through the summer, which goes down in history as the third hottest since records began. An early start of harvest in the first days of September was necessary to preserve the acidity and freshness of the wines, because this seemed particularly important to us. September, however, was unusually cold with some heavy rainfall, which fortunately had a very positive effect on the vines, as well as on the quality of the grapes. The harvest ended in mid-October with a very high quality both in white wine, as well as the red wines, lighter wines and the full-bodied single vineyard wines. The vintage 2017 shines with intense fruit, ripe acidity and shows up due to the earlier harvest not as lush as expected, but very elegant with a lot of drinking.

Soil: The grapes for the Wiener Trilogie 2017 were grown exclusively in Vienna's Bisamberg vineyards. The soils are comprised of light, sandy loess over solid limestone. The plentiful hours of sun, the steady winds and the relatively low rainfall combined with the excellent drainage properties of the sandy soils all make the Wiener Bisamberg an outstanding red wine site.

Vineyards and Cellar: The Wiener Trilogie 2017 is a blend comprised of 65% Zweigelt, 20% Cabernet Sauvignon and 15% Merlot, with the grape varieties harvested at different times. Zweigelt was harvested first, from mid- to late September; and the last to be harvested was Cabernet, toward the end of October. After each of the wine varieties underwent their own fermentation and subsequent malolactic fermentation - in large wooden casks or steel tanks - the individual wines were racked into barriques. Depending on the structure of the wine, more or less around 20% of the wood used for the Trilogie is new. In our 16th century cellar, the wine matured in the barriques for around 20 months - these were repeatedly moved, and then, gradually, the final cuvée was put together.

Tasting Notes: This wine reveals intense red berry aromas accompanied by delicate scents of Zweigelt spice and a touch of moss and wet leaves. On the palate are juicy, spicy cherry fruit tones with playful yet gentle tannins. The Wiener Trilogie is not a thick, fat new world wine - it delivers mouthfuls of drinking pleasure with lots of finesse, and makes an ideal food companion.

Wine Data: Alc: 13,0 %; Acidity 5,5 g/l; Residual sugar: 1 g/l